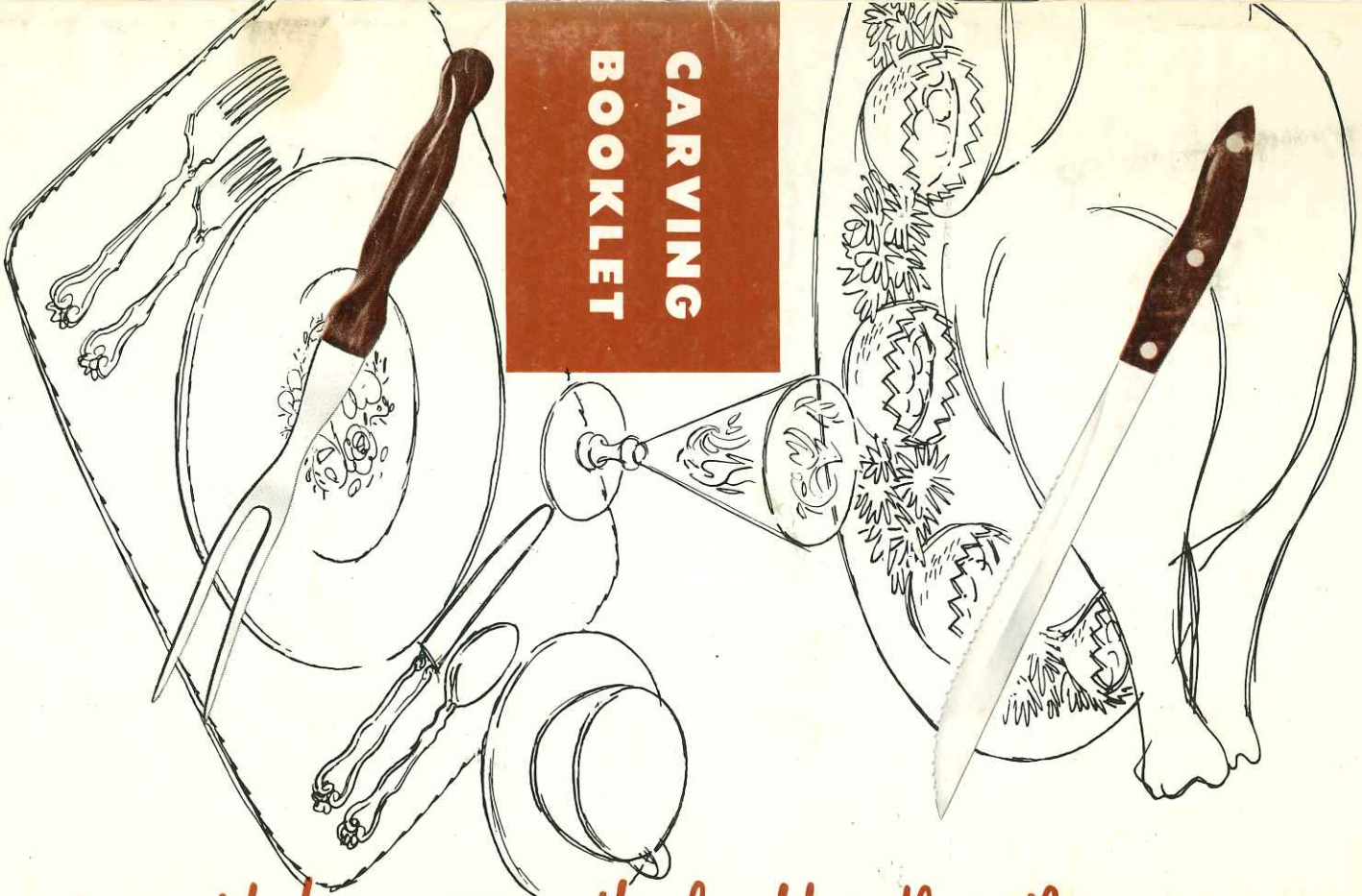
CARVING BOOKLET



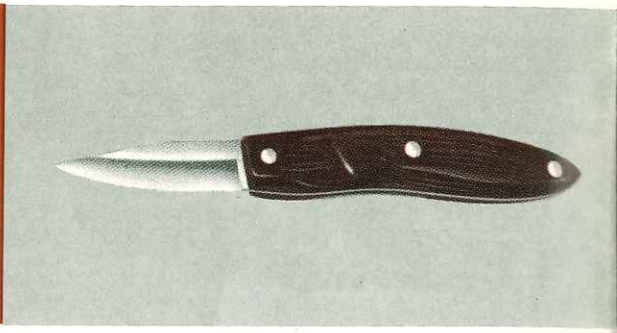
a carving guide by ◆CUTCO◆ the lambhandle cutlery

WITH THE AMAZING NEW DOUBLE D GRIND

◆CUTCO◆

The World's Finest Cutlery featuring the lamb wedge-lock handle

Conventional knives not only cramp the hand and make paring more difficult, but the long awkward blades further handicap by utilizing only 20 per cent of the cutting edge.



The first handle scientifically designed to fit the hand and make work easier. When you grasp this handle, it fits your hand so perfectly the muscles remain relaxed. Yet you have far greater control of the knife than you have ever before experienced.

This handle fits either right or left handed people, regardless of the size or shape of their hands. It represents an entirely new approach to handle design — a scientific approach that covered seven years of painstaking study and work. Although the handle is strictly utilitarian, its flowing lines which resemble a piece of abstract sculpture are graceful and eye-appealing.

And now . . .
Cutco features the
Double D grind

an amazing new double grinding process which creates a magic-cutting edge that stays sharp longer!

Enjoy the thrill of carving through a tempting roast with the greatest of ease . . . slice through fresh oven baked bread without crushing or tearing the delicious crust . . . prepare your favorite garden fresh vegetables and fruits in minutes with greater food saving and safety.

You'll appreciate these advantages
and only ◆CUTCO◆ has them

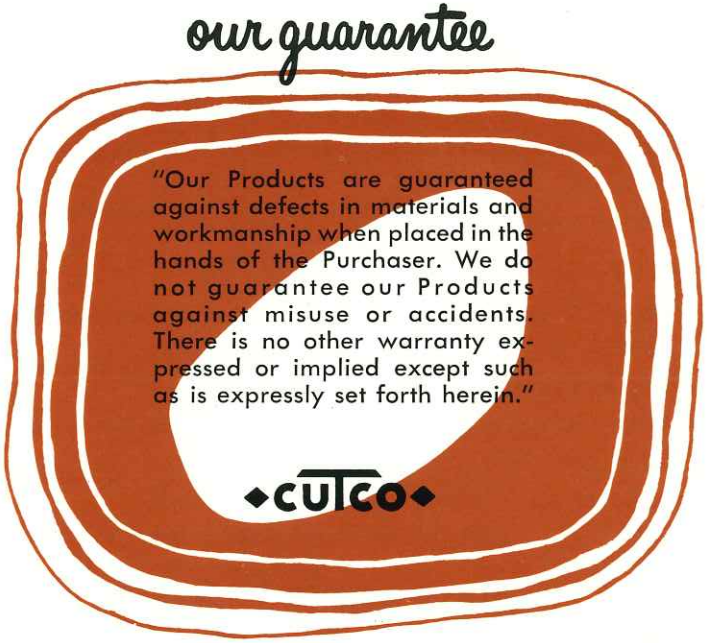
1. The Lamb Handle makes Cutco safer to handle when hands are wet or greasy—guards against slipping, rolling or sliding.
2. The super keen-cutting Double D edge will enable you to carve or prepare foods with assurance.
3. The special formula steel used in Cutco combines the best two features of high carbon and stainless steel . . . will not pit, stain or rust . . . will always retain its mirror-like finish.

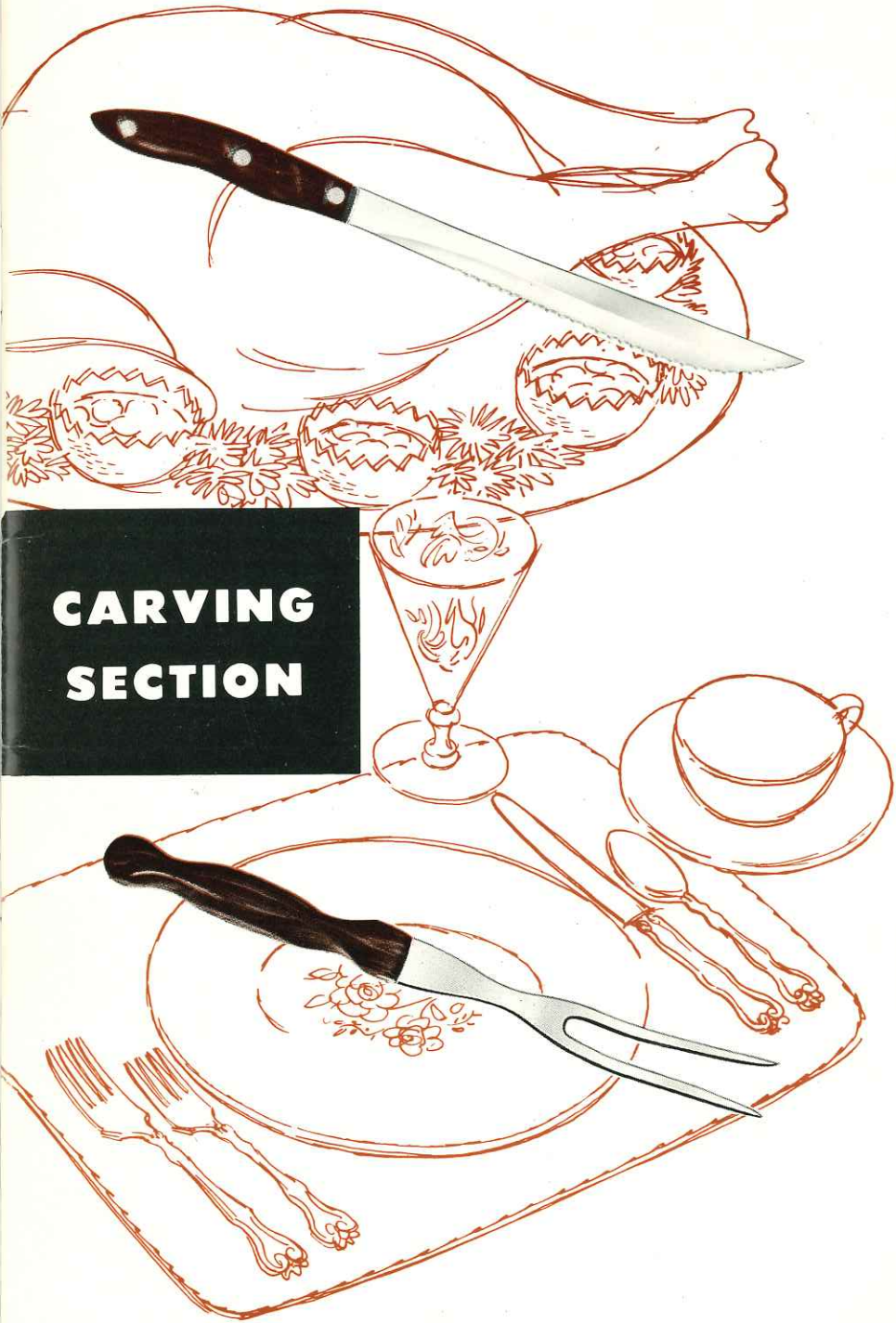
Good work requires good tools

The homemaker who gets things done, who accomplishes her many household tasks with a minimum of time and effort, is the one who uses the correct tools for each task she performs.

She has learned that good tools are as necessary to her as they are to the master craftsman, the successful farmer, or the sportsman. She, too, needs good tools in her kitchen.

Cutco is truly the finest cutlery money can buy. It is the result of years of research in material and design. Each blade is double ground to just the proper degree of sharpness. The handles are the foremost in modern design plus positive control for the utmost in safety and beauty.


our guarantee
"Our Products are guaranteed against defects in materials and workmanship when placed in the hands of the Purchaser. We do not guarantee our Products against misuse or accidents. There is no other warranty expressed or implied except such as is expressly set forth herein."
CUTCO



CARVING SECTION

Even the most inexperienced can carve a roast or turkey successfully if he has good carving tools and knows where and how to start. Cutco gives you the finest of carving cutlery and if the following suggestions are observed, carving will cease to be a problem.

1. The person doing the carving should determine where the carving is to be done. Some prefer to carve in the kitchen while others find pleasure in carving at the table.

When carving is done in kitchen, and it is in many homes, a carving board is very useful. The meat or fowl is quickly sliced and attractively arranged on a *hot* platter. Everything else should be in readiness beforehand so the meat, vegetables and gravy all reach the table piping hot. Nothing is more unpalatable than lukewarm food.

When carving is done at the table, the platter containing the roast or fowl is set directly in front and above the place setting of the carver. It is well to move aside the water glass and salad plate or any other pieces that may be in the carver's way. Warmed, stacked dinner plates are placed in front of him. The carving knife, the tip of which may be on a knife rest of glass or silver, will be to the carver's right, the sharp edge turned inward, the fork at the carver's left.

Sometimes, especially with a turkey, a small extra platter is placed at the left of the carver on which, after its removal from the bird, he can place the second joint and drumstick thus making for easier division and slicing of the second joint.

If space on the table permits, it will also be easier for the carver if he can have the serving plates to his left rather than a high stack in front of him. This is particularly true if there are a large number of guests present. A high pile slows down serving and also makes the placing of meat and other foods on the plates a little more difficult. However, circumstances should be your guide on this point as either method is correct.

2. The platter should be large enough not only to hold the meat or fowl as it stands, but to hold the severed portions as they are cut. Garnishes add a great deal to the overall attractiveness of the platter but should be arranged so as not to hamper the carver. Men particularly like plenty of room so don't make the mistake of using too small a platter and overloading it with fancy garnishes.

3. Be certain the platter, the extra plate if it is used and the serving plates are hot. A chilly plate can quickly cool off hot food. The rule "hot things hot and cold things cold" applies not only to the foods themselves but to the serving platters and plates.

4. Whether the carver stands or sits is purely a matter of personal preference. Either is correct.

5. After the roast or fowl is removed from the oven, it should be allowed to "set" a few minutes. It makes carving easier.

6. All meats and fowl should be carved across the grain.

7. Most fowl is carved in the same manner but each cut of meat requires a different technique. The inexperienced carver should follow the "how to carve" illustrations the first few times he carves. After that it will be easy.

8. After the first cut is made, the angle at which the knife is held should never be changed. Each cut should be direct, sharp and incisive with long sweeping strokes to insure smooth, even slices. Never use a sawing motion as it results in jagged, uneven cutting. The good carver will also make certain each plate contains approximately the same amount of fatty and lean pieces as well as choice and less choice slices.

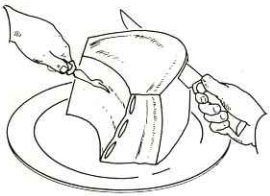
9. There are no hard and fast rules as to where the carving knife and fork are placed after the carving is completed. They may be laid together on the platter; they may be placed one at each end of the platter or they may be placed together with the tips on the knife rest. The most important point is they should not be put where they will drip onto the tablecloth.

10. When carving either a standing or rolled rib of beef, it is always a graceful courtesy for the carver to inquire whether a guest prefers meat well done, medium or rare. When carving chicken or turkey, he should also ask the guest's preference for light or dark meat.

11. While it is customary to use only the Carving Fork with either the Carving Knife or Slicer when carving at the table, it is correct to use the Trimmer and Turning Fork as helpers if it will make the carving and serving a smoother performance.

CARVING OF BEEF

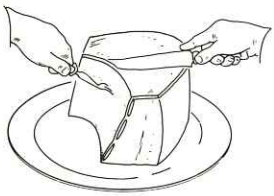
Standing Rib of Beef



1. Place largest flat surface down, ribs at carver's left with ends of ribs pointing toward carver.

2. Insert Carving Fork, tines pointing down, beneath the top rib.

3. Using the Carving Knife, slice across top, from right to left, making a ¼ inch slice.

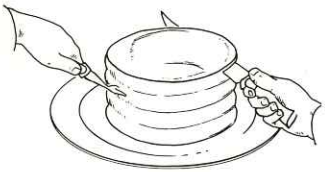


4. When knife touches rib bone, remove and with tip cut along side of rib bone to release slice.

5. Use Carving Fork and Knife to transfer slice to serving plate.

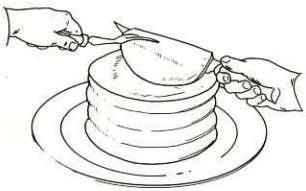
6. Continue slicing, removing rib bones as each one is freed from the meat.

Boneless Rolled Rib of Beef



1. A rolled rib roast is exactly the same cut of meat as the standing rib except that the bones have been removed and the meat compactly tied and skewered into shape.

2. Place on platter with flat side up.



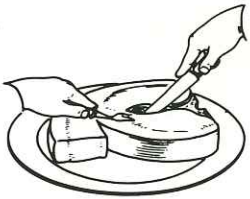
3. Insert Carving Fork, tines pointing down, into left side of roast about halfway between top and bottom.

4. Using the Slicing Knife, slice across top from right to left, making ¼ inch slices.

5. Remove skewers and cord as meat is sliced, since they cannot be removed before serving.

Arm or Round Bone Pot Roast

1. Cut off chunky boneless section by cutting down to the platter with grain of meat. The size of this section determines size of slice.
2. With Carving Fork, turn cut surface of boneless piece down; hold firm with fork.
3. Using Carving Knife, slice into ¼ inch slices across the grain.
4. Continue to slice off pieces of roast and turn on end to slice across the grain.



Blade Bone Pot Roast

1. Before arranging meat on platter, remove blade bone, blade bone cartilage, back strap and any loose pieces of bone.
2. At the table, first remove rib bone with remainder of backbone using the Carving Knife.
3. Hold meat in position with Carving Fork, tines pointing down.
4. Cut into diagonal slices. The meat along the backbone is more tender than the meat around the blade bone and by carving in this manner, each slice will contain some of each.

Rump Roast of Beef

1. Place on platter with pointed side to carver's right.
2. Insert Carving Fork, tines pointing down, into center of meat.
3. Using the Carving Knife, slice meat diagonally across the point.
4. When slices become too large, turn roast so slices can be cut from surface previously facing carver.

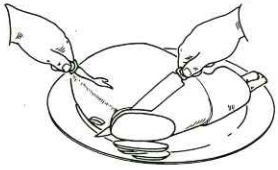
Corned Beef

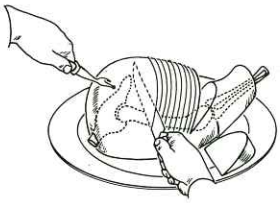
1. Place brisket on platter fat side up with rounded side away from carver.
2. Insert Carving Fork, tines pointing down, into meat.
3. Using the Slicing Knife, cut brisket into two pieces.
4. Turn thick or rounded end to carver's right; slice at a slight angle.
5. The remaining piece is also sliced at an angle across the grain of the meat.

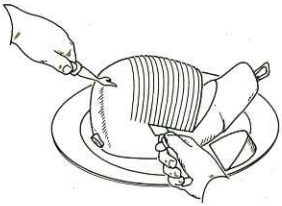
Porterhouse and T-Bone Steak

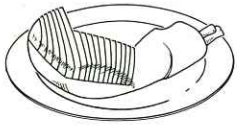
1. Place steak on platter with flank or tail end toward carver's left.
2. Hold steak in place with Carving Fork, tines pointing down.
3. Using Carving Knife, cut around bone; remove bone to side of platter or auxiliary plate.
4. Cut across both sirloin and tenderloin, making wedge-shaped pieces since tenderloin is smaller than sirloin; each serving should have equal portions of each.

CARVING OF PORK









Baked Ham

1. Locate the aitchbone. This is the 2 inch slanting bone showing in the butt end and is on the cushion side from which the fine horseshoe slices are to be cut.

2. Cut a thin slice off the edge of the ham, opposite the aitchbone. This helps the carver to know on which side the ham is to be turned for carving.

3. Place ham on platter with shank bone at carver's right, glazed side up.

4. Using the Carving Knife, cut several more slices off side marked by initial slice cut in the kitchen. This may be on the side near or away from carver, depending on whether this is a right or left leg.

5. Plunge Carving Fork into butt end, grasp shank bone; turn ham over so it will rest firmly on the cut surface where the slices were removed.

6. Cut down to bone at shank bone joint, just at base of bulge. Cut out a wedge-shaped piece.

7. With the Carving Fork placed firmly in the butt, tines pointing down, start slicing at wedge-shaped cut using firm, long strokes slanting down to leg bone. Continue to slice until the aitchbone is reached.

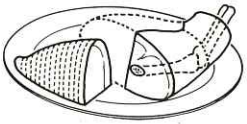
8. Then insert knife at wedge-shaped cut at shank end and, with knife parallel to platter, cut along leg bone to free the 14-15 horseshoe slices.

9. Remove these slices to side of platter; serve one slice on each plate.

Ham Butt

1. Place ham, cut surface down, on platter with round bone to carver's left.

2. Insert Carving Fork into left side, tines parallel to platter.

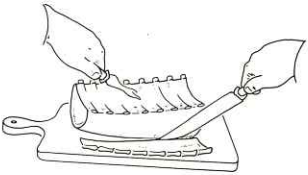


3. Using Carving Knife, cut slices parallel to platter until knuckle bone is reached.

4. Continue carving parallel to platter, cutting through all heavy muscle to the bone.

5. Remaining meat should be cut from bone in kitchen and used for dicing or grinding because it cannot be sliced.

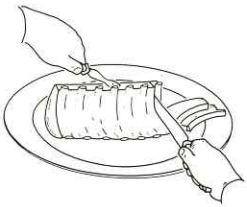
Rib or Loin Roast



1. Have dealer saw backbone free from ribs; leave in place for roasting; remove before placing roast on platter.

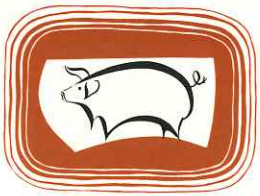
2. Place roast on platter, smaller end toward carver's right.

3. Insert Carving Fork, tines pointing down, into top slightly to left of center.



4. Using Carving Knife, slice between ribs.

5. The larger loin end contains part of the hip bone and cannot be carved as chops. The small but very tender tenderloin can be sliced after freeing from the inside and slices can be cut from the outside or fatted side.

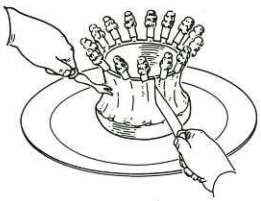


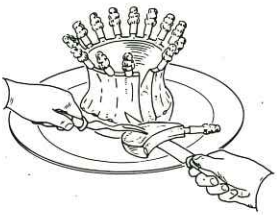
Crown Roast

1. Place roast on platter with rib bones up.

2. Insert fork on left side between ribs.

3. Slice down close to the bone between ribs, removing one chop at a time.





Ham Shank

1. Place ham on platter with end of shank bone to carver's right.

2. Insert Carving Fork, tines pointing down, into left side.

3. With Carving Knife remove cushion of chunky side by cutting close to bone.

4. Place this section, cut side down, on side of platter. Slice across the grain at a right angle to platter.

5. Remaining meat should be cut from bone in kitchen and used for dicing or grinding as it cannot be sliced.

Picnic Hams

1. Place ham on platter with shank bone to carver's right.

2. Using Carving Knife, cut slices from smaller meaty side.

3. Insert Carving Fork into butt end; hold shank end in fingers of right hand; turn ham over so it will rest firmly on the cut surface.

4. Starting at shank end, using Carving Knife, cut slices down to bone.

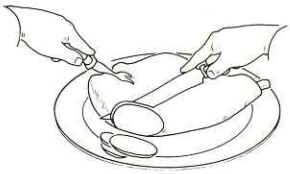
5. If desired, the chunky boneless portion of the picnic ham can be removed and carved in the piece. Start at shank end, cut down to leg bone to remove sliceable meat. Place boneless piece cut side down; slice across the grain. Approximately eight small slices may be cut from the remainder and what is left used for grinding or dicing.

CARVING OF LAMB

Leg of Lamb

1. Place roast on platter with leg bone to carver's right, with the aitchbone on the top side.

2. Using Carving Knife, cut three or four slices from flank side which is side toward carver.

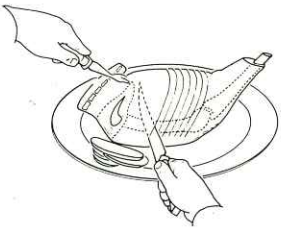


3. Using Carving Fork, turn roast over so it will rest on cut surface.

4. Starting at leg bone end, cut slices at a right angle to platter down to leg bone.

5. Remove slices by cutting along leg bone parallel to platter.

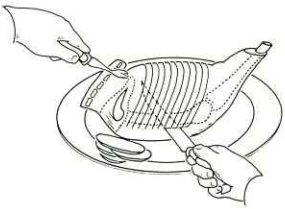
Lamb Shoulder



1. It is desirable to have lamb shoulder boned, rolled and tied. Then it can be sliced easily.

2. When served with bone in, it is placed on platter so the round bone is at carver's right with blade bone toward carver.

3. Using Carving Knife, separate meat from ribs and backbone.



4. Use Carving Fork to lift roast as the knife cuts along ribs and backbone.

5. Remove bones to extra platter.

6. Cut slices from round bone end until blade bone is reached.

7. Remove blade and round bones together by cutting around bones with Carving Knife; place bones on auxiliary platter.

8. Slice remaining boneless meat.

CARVING OF VEAL

Veal Roll

1. Place roll on platter.

2. Insert Carving Fork, tines pointing down, into top slightly to left of center.

3. Using the Carving Knife, carve slices by cutting down to the platter.

4. The strings tying the roll are best removed as they are reached in the carving process.

5. Small compact rolls may be placed on end. The slices are removed by cutting across the face of the roast, Carving Knife parallel to the platter.

6. To remove the last few slices, hold meat by placing Carving Fork on top, tines up, while slicing.

Veal Breast

1. When buying a veal breast, ask meat dealer to cut along cartilage ends of ribs to loosen breast bone.

2. Before placing meat on platter, remove breast bone.

3. Insert Carving Fork, tines pointing down, into meat, between ribs slightly to left of center of roast.

4. With Carving Knife, cut off one or two ribs for each serving.

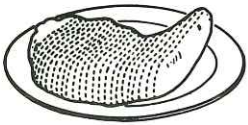
Roast Loin of Veal

1. When buying loin of veal, have meat dealer cut backbone free from ribs. Roast on backbone but do not send backbone to table.

2. Place roast on platter, having it rest on backbone surface.

3. Insert Carving Fork, tines pointing down, into top of meat slightly to left of center.

4. Using the Carving Knife, cut off chop-sized slices, cutting down to the platter between ribs.



CARVING OF TONGUE

Fresh or Smoked Tongue

1. Place tongue on platter with rounded side away from carver and tongue tip to carver's right.

2. Insert Carving Fork, tines pointing down, into top of tongue slightly to left of center.

3. Using the Slicing Knife, start slicing at tip of tongue, making 5 inch length-wise slices.

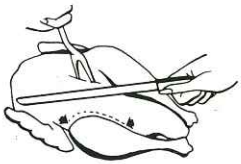
4. Continue slicing toward larger end, changing angle slightly.

5. At thick end of tongue, slices should be made across tongue. In this way all slices will be almost uniform in size.

CARVING OF FOWL

Roast Turkey or Chicken

1. Place bird on platter with legs to carver's right. Remove string and skewers.



2. Starting on side toward carver, place Carving Knife between thigh and body; cut through skin to joint.

3. Separate leg from body by pressing leg outward with knife and bending it back with the Carving Fork inserted, tines pointing down, into drumstick. Lift to extra platter.

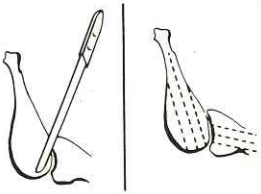
4. Separate thigh from drumstick, just above round bone; slice off dark meat for service.

5. Disjoint wing and separate from body in same manner as leg.

6. Insert fork through ribs above backbone.

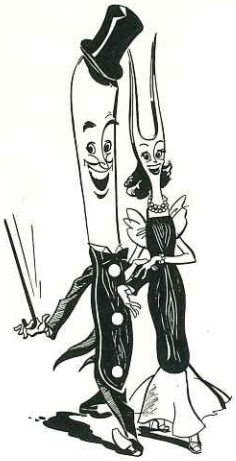
7. Make a cut above wing joint through to body frame.

8. Using either Carving Knife or Slicer, slice breast downward with straight, even strokes beginning halfway up the breast. When knife reaches incision above wing bone, slices will fall free.



9. Continue slicing breast by beginning at a higher point each time until crest of bone is reached.

10. The platter is turned and the same procedure followed for other side.



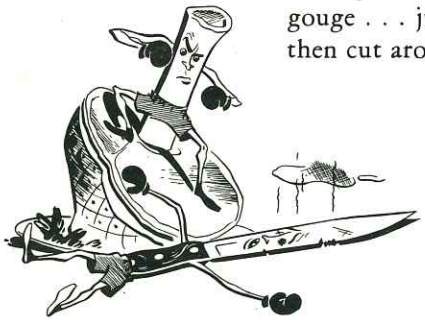
TALK ABOUT SHARP ARTICLES

We're your ◆CUTCO◆ set

The finest cutlery you can buy. We want to serve you well. To be proud of us for a long, long time . . . just heed these few suggestions:

We can't chop 'em down

Let us cut just to the bone. Then, if we get stopped, please don't twist or gouge . . . just free us easily and then cut around that bone.



Don't fire us we'll quit

We're famous for our fine temper. Help us keep it . . . don't expose us to an open flame or other intense heat.

When We Go Swimming

The handles of Cutco knives will keep their luster longer if washed in warm sudsy water. The use of strong detergents or automatic dishwashers is not recommended.

add spare time cash to your present income

Hundreds of ambitious young men add to their regular incomes by showing the world's finest cutlery—Cutco.

You, as an owner, can fully appreciate the need and value of Cutco.

Perhaps yourself, a friend or relative would like to further investigate this profitable spare time income.

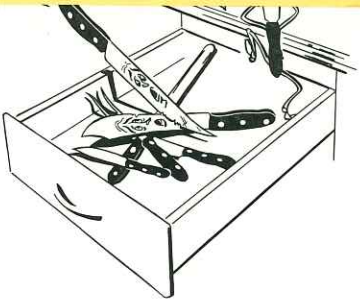
Just fill in and mail the attached card for additional information.

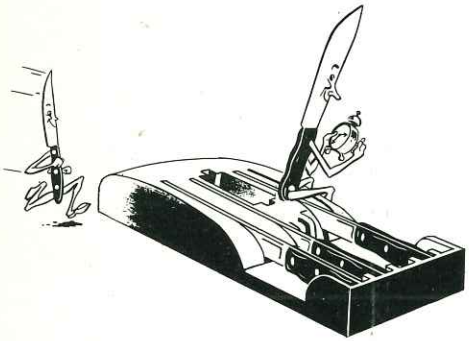
No Postage Stamp Necessary If Mailed in the United States

LY MAIL
HILLICOTHE, OHIO

CUTCO CUTLERY
ALUMINUM, INC.
1089 Eastern Ave.
cothe, Ohio 45601

after wild flings . . . and we're nothing but trouble when all banged up. Treat us with respect and we'll remain in fine trim for a long time.



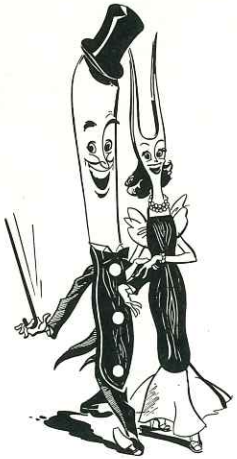


We love our home

It's built just the way we want it . . . very comfortable, very safe. We can't cut up or get banged around when we're at "Home, Sweet Home."

Seriously Speaking

The foregoing illustrates common misuses of cutlery. Cutco is made of highest quality materials by master craftsmen. Cutco deserves prideful care.



TALK

V

The fi
to ser
long,
few su

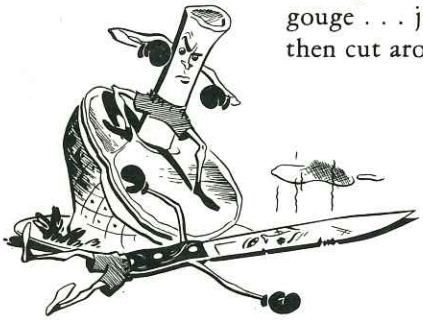
for men only!

(and a few women, too)

do you know someone who would like to add to his or her income with a pleasant, profitable spare time business?

(see reverse side)

if we get stopped, please don't twist or gouge . . . just free us easily and then cut around that bone.



Don't fire us we'll quit

We're famous for our fine temper. Help us keep it . . . don't expose us to an open flame or other intense heat.

When We Go Swimming

The handles of Cutco knives will keep their luster longer if washed in warm sudsy water. The use of strong detergents or automatic dishwashers is not recommended.

Postage Will Be Paid by Addressee

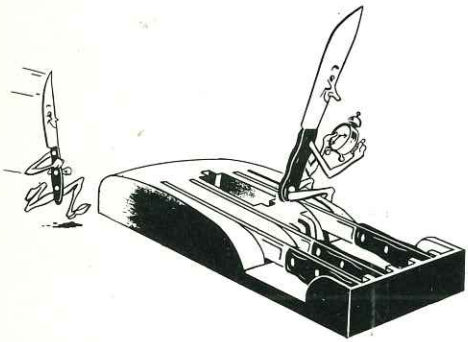
No Postage Stamp Necessary If Mailed in the United States

BUSINESS REPLY MAIL
FIRST CLASS PERMIT NO. 169, CHILLICOTHE, OHIO

CUTCO CUTLERY
WEAR-EVER ALUMINUM, INC.
1089 Eastern Ave.
Chillicothe, Ohio 45601

♦CUTCO♦ *A division of Wear-Ever*

after wild flings . . . and we're nothing but trouble when all banged up. Treat us with respect and we'll remain in fine trim for a long time.



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I'd like additional information sent to:

Prospective Distributor's Name

His or Her Address

(City) (State)

Your Name

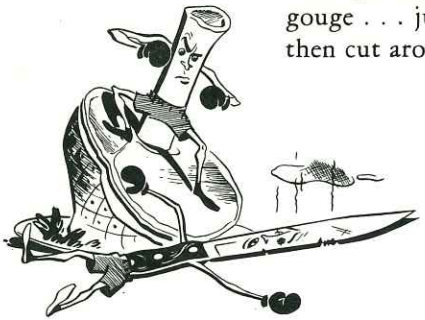
Your Address

(City) (State)

Also use this card to write Cutco for any reason: service, additional orders or names of people interested in seeing Cutco.

Everyone who sees CUTCO gets a free gift for just looking

if we get stopped, please don't twist or gouge . . . just free us easily and then cut around that bone.



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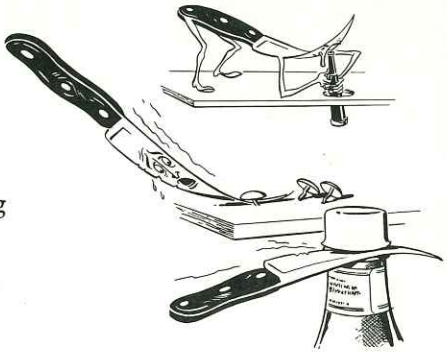
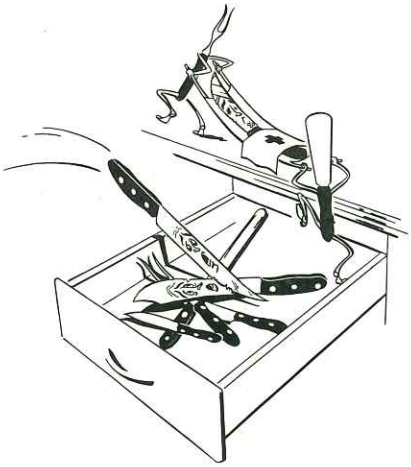
We don't like to pry

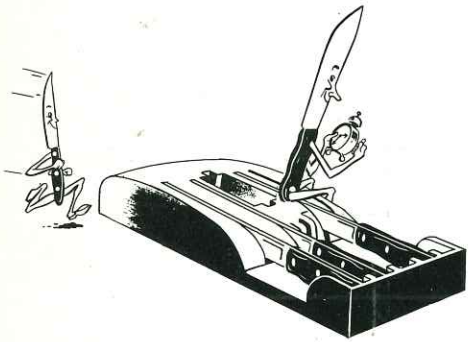
That is, we don't like to lift bottle caps, tacks, and jar lids . . . or to cut down onto porcelain or glass . . . use a cutting board. We'll serve you long and faithfully when you use each of us properly.



Don't give us a fling

We can't work our best after wild flings . . . and we're nothing but trouble when all banged up. Treat us with respect and we'll remain in fine trim for a long time.





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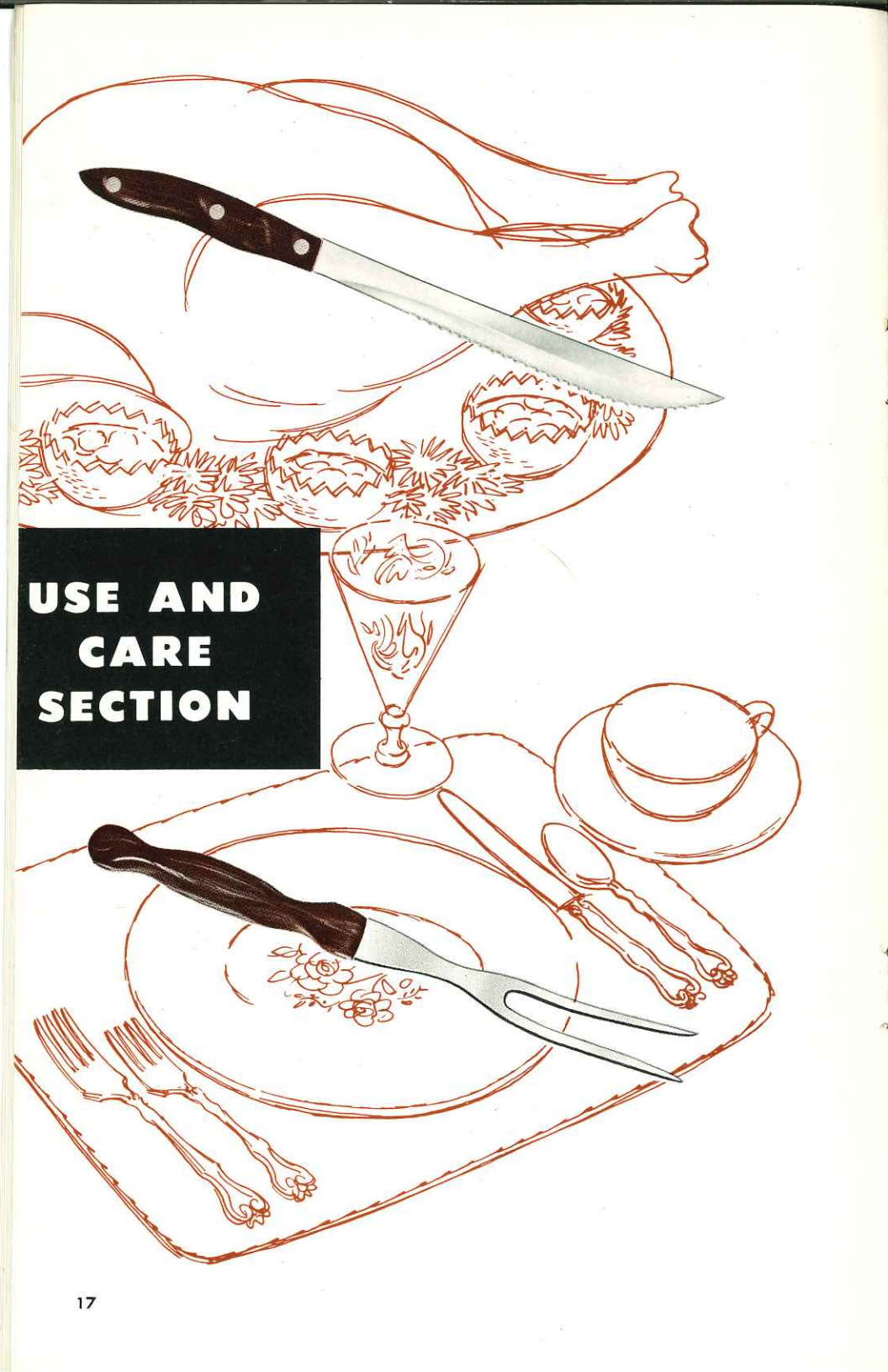


USE AND CARE SECTION

Experienced craftsman deftly combine blade and handle to give you the finest in workmanship and quality. From the stamping of the steel to the final wrapping, each piece of Cutco Cutlery is inspected repeatedly. Only commercially perfect knives and forks can bear the trademark.

By asking each knife to do only those jobs it was primarily designed to accomplish and through proper care — your Cutco will continue its unmatched service through the years.

When you own ◆CUTCO◆ you own the finest

PARING KNIFE

The Paring Knife is especially designed to utilize maximum blade work-area with a minimum of hand tension.

Uses:

- Paring potatoes, apples, cucumbers, peaches, pears, parsnips, turnips, rutabaga.
- Removing roots and stems from carrots, beets, rhubarb, radishes, spinach, cauliflower, celery.
- Scaling asparagus, trimming Brussels sprouts, scraping carrots.
- Cutting eyes from potatoes and blemishes from fruits.
- Pitting plums, peaches, nectarines, pomegranates.
- Seeding and skinning grapes.
- Making radish roses, celery curls, pickle fans.
- Removing black line from shrimp.
- Removing stomach sac from lobster.

TRIMMER

Designed to carry the in-between tasks too big for a paring knife and too small for a butcher knife.

Uses:

- Slicing tomatoes, oranges, cucumbers, hard boiled eggs, green peppers, peaches, pears.
- Cutting and sectioning grapefruit, oranges.
- Making celery curls, carrot sticks; cutting corn from cob.
- Trimming cauliflower, broccoli.
- Peeling pineapple, grapefruit, oranges, melons, eggplant, squash.
- Coring lettuce, green peppers.
- Boning rib roast, steak, fish, fowl.
- Removing tough outer rind, gristle and excess fat from steaks, chops, roasts; blood vessels from heart; membrane from sweetbreads, kidneys.
- Scraping steaks, roasts, skin of fish before cooking.
- Removing fins from fish; pinfeathers from chickens.
- Gashing edges of steaks, chops, ham slices before broiling.

This is the time-saving favorite of the kitchen expert. Designed for chopping or dicing, it has a handle that allows plenty of space for knuckle clearance.

FRENCH CHEF'S KNIFE

Uses:

- Chopping greens (cabbage, celery, lettuce, endive, radishes, water cress, romaine) for salads.
- Dicing apples, pears, canned fruits.
- Preparing potatoes for French frying, hashed brown, scalloping.
- Dicing celery, carrots, onions, potatoes, all greens, peppers, green beans, turnips, parsnips, beets.
- Cubing bread for stuffings, puddings.
- Chopping nuts, raisins, candied fruits.
- Dicing cooked meats, fowl.

SPATULA

Uses:

- Turning meat patties, fish, breaded meats.
- Turning potato cakes, stirring hashed brown potatoes.
- Serving meat patties, fried eggs, potato cakes, pancakes, omelets.
- Icing cakes, cookies.
- Removing cookies from baking sheet or corn bread from pan.
- Removing food from mixing bowl.
- Leveling cups of flour, sugar; mixing dry ingredients for baking.
- Removing ice cream from paper carton.
- Loosening ice cube trays from freezer compartment.
- Turning fruits (peaches, apricots, pineapple) and vegetables (tomatoes, eggplant) as they are broiled or sauted.
- Perfect for lifting that first piece of pie from the plate.

CARVING FORK—TURNING FORK

Use the Carving Fork for:

- Turning large roasts or turkeys.
- Holding large roasts or turkeys in place during carving.

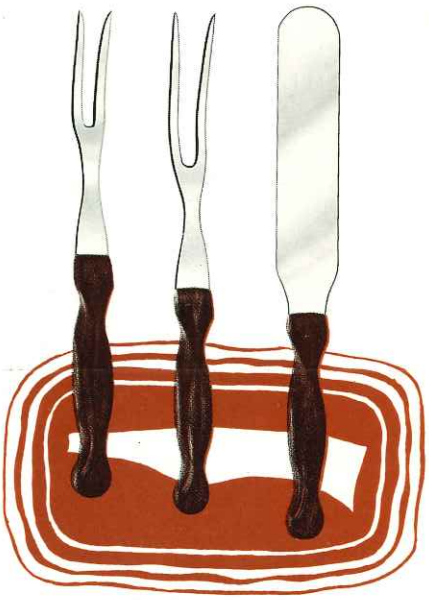
Use the Turning Fork for:

- Turning bacon, liver, steaks, chops, fried chicken, ham, fish.
- Serving meats, fish or fowl.
- Removing beets, turnips, rutabaga, sauerkraut, corn-on-the-cob, spinach from cooking utensil.

Use the Turning Fork and the Carving Fork together for:

- Lifting large roasts or turkey from the roasting pan to the serving platter. It gives you a feeling of control. No slipping or dropping.

Each of these forks has been especially designed to make the lifting, turning or carving of foods as easy and safe as possible. The gracefully shaped tines are sharp and flaired out so they will pierce the food and hold it securely while turning or carving.



CARVING KNIFE

Used in the kitchen or to compliment your dining table. This knife is unsurpassed for cutting and serving meat or fowl containing bones.

Uses:

- Carving all roasts with bone such as standing ribs of beef, leg of lamb, pork loin, baked ham.
- Carving turkey, chicken, duck, wild game.
- Cutting layer cake.

THE SLICER

The long, flexible blade is the perfect knife for those thin, delicious slices of all boneless meats.

Uses:

- Slicing rolled roasts, white meat of fowl, ham loaf, ham and other boneless meats.
- Slicing all kinds of cheese, eggplant.
- Cutting bread, sandwiches, layer cake.
- Shredding cabbage, lettuce.

BUTCHER KNIFE

This is the well-balanced, heavy duty knife which readily takes care of even the most difficult cutting.

Uses:

- Disjointing chicken, turkey, duck.
- Preparing pork loin; preparing spareribs.
- Cutting short ribs from rib roast.
- Cutting chuck roast, rump, brisket.
- Cutting squash, pumpkin, rutabaga, cabbage, watermelon, sweet potatoes.
- Cutting lobster, crawfish.
- Removing head of fish, scaling fish.

keep sharp

An easy-to-use honing stone is included with most Cutco services for exclusive sharpening of the French Chef's knife and Butcher Knife. Complete instructions for "touching up" these utility knives, which, for practical purposes do not have a Double D grind, accompany each sharpener.

CUTCO REPLACEMENT AND SERVICE POLICY

Replacement . . .

If your Cutco is damaged by misuse or accident, replacement pieces are available at one-half the current retail price* plus applicable taxes. A note of explanation should accompany returned items.

In all cases, notification about the cost of replacement will be mailed to you before any action is taken.

Service . . .

Cutco Durable Double Grind magic-cutting knives are guaranteed to keep a keen cutting edge for a period of five years without sharpening, providing they are only used for the preparation and serving of food and not used in prying or chopping. In the event that any Double D knife should not hold its edge for the five year period, it may be returned for resharpening for the following nominal handling charge*:

$1.00 for one piece, 50c for each additional piece (when more than one is returned) plus any applicable taxes.

Our invoice for this service will be included with returned items. Returned merchandise should be addressed as follows:

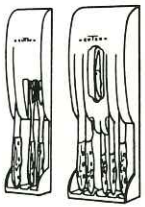
East of Denver
CUTCO CUTLERY
1116 East State St.
Olean, New York 14761

Denver and West
CUTCO CUTLERY
1012 45th St.
Oakland 8, Calif. 94608

*Replacement and Service Charges subject to change without notice.

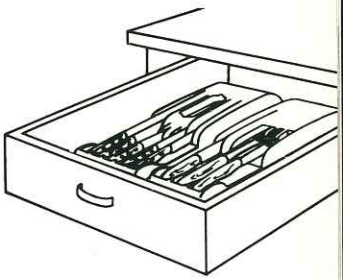
store properly

1. Wash and dry each piece of cutlery before storing. Always store cutlery in the specially designed trays. The eye will automatically note any vacancies due to lost or misplaced cutlery. Many a knife has been rescued from wrapped refuse because the vacant slot was noticed in time.



on wall

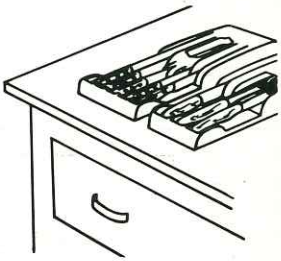
2. These trays fit conveniently into any drawer, or may be hung on the wall. Made of fine plastic, the trays are easy to keep clean.



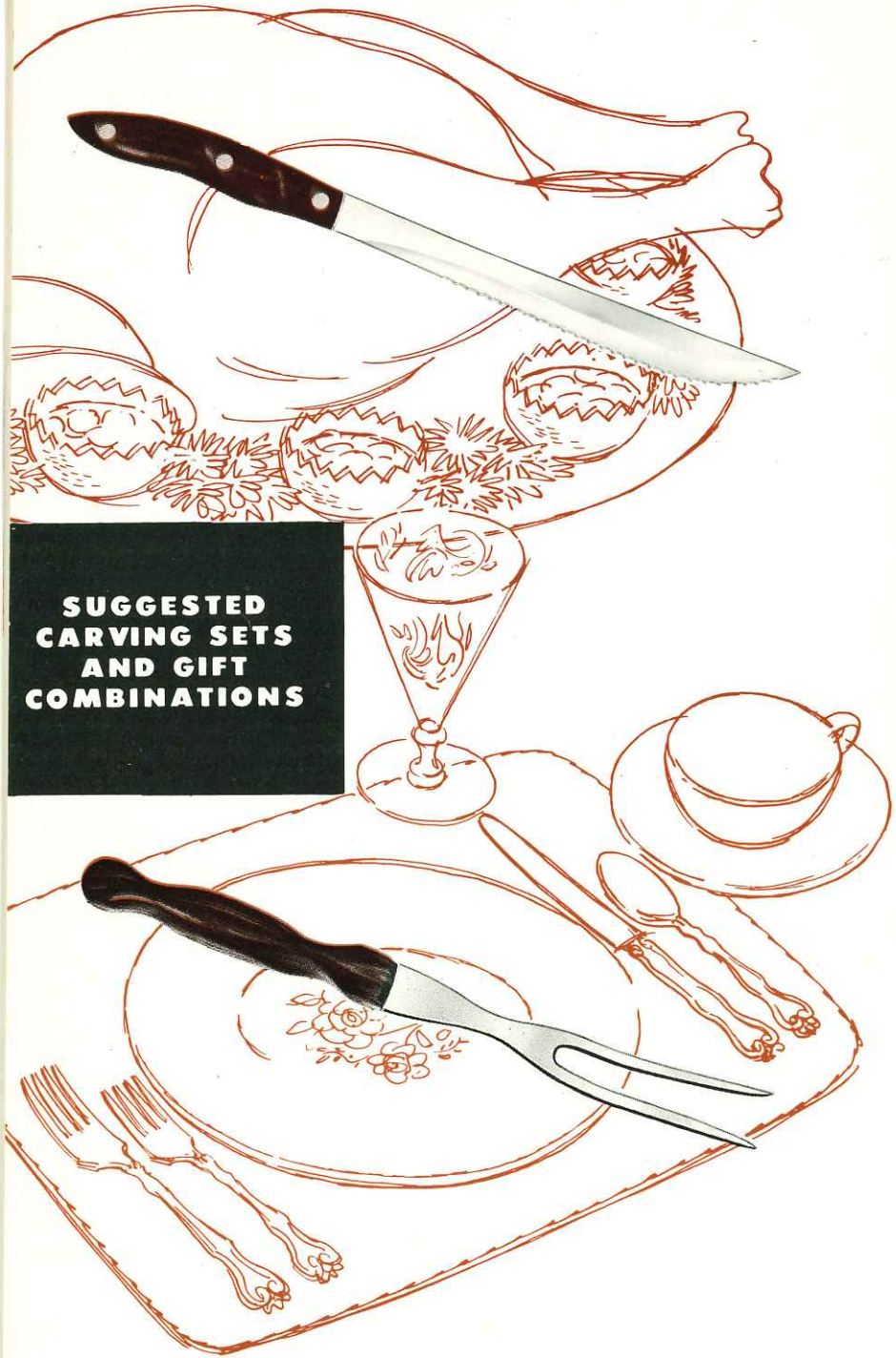
in drawer

3. The tray containing the knives should be kept near the sink since most of the food preparation is done in this area.

4. The tray holding the spatula and the forks should be near the range as these pieces are used most during cooking operations.



on work table



SUGGESTED CARVING SETS AND GIFT COMBINATIONS

Carving Knife
Carving Fork

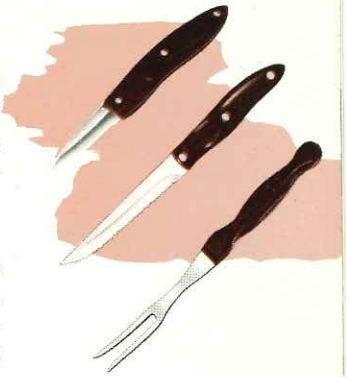
Slicing Knife
Carving Fork

These gift suggestions and Carving Sets are a part of Cutco's complete cutlery service—yet all are available separately.

The smaller unit—the Trimmer and the Turning Fork—is fine for carving the flat cuts of meat such as round or blade bone pot roast, porterhouse or T-bone steak, tongue and corned beef.

Either of the two larger units is the answer when carving a heavy roast or fowl. The Carving Knife is preferred for meats with bone and the Slicer for boneless meats. On occasion it will be preferable to use a combination of these units to carve correctly and easily.

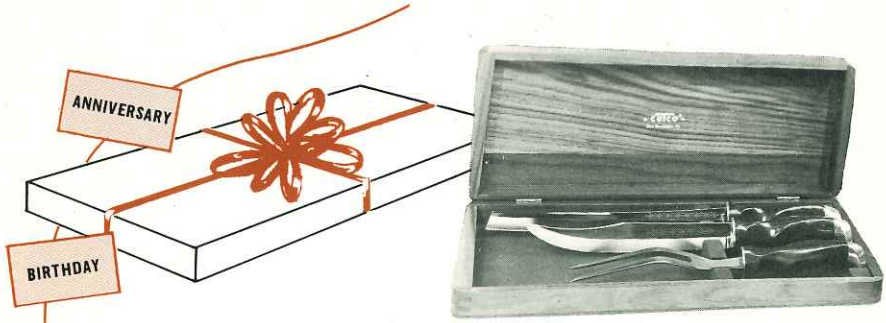
Steak Set
Trimmer and
Turning Fork (small)



Paring Knife
Trimmer
Turning Fork

Paring Knife
Trimmer
Butcher Knife
Turning Fork

the gift to give for gift occasions



There are three reasons why Cutco is the finest gift suggestion for any occasion.

1. Every homemaker (present or future) needs quality cutlery—good work requires good tools.
2. Cutco is the Complete Cutlery Service. A knife for every need—a need for every knife. Correct and safe storing is automatically provided.
3. Gift-priced to suit you . . . Cutco is available in any price range.

Where to write for service:

HOME OFFICE

Wear-Ever Aluminum, Inc.
1089 Eastern Ave.
Chillicothe, Ohio 45601

REGIONAL OFFICES

1447 Peachtree St. N.E.
Suite 404
Atlanta, Ga. 30309

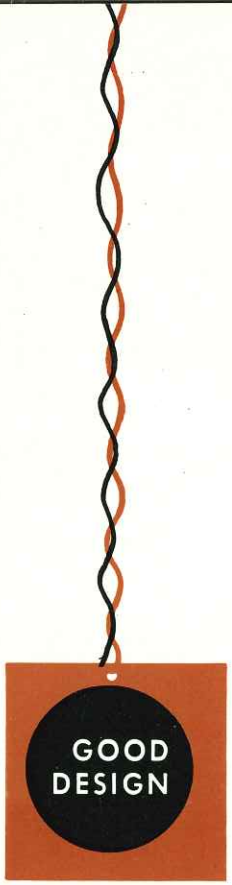
16611 Chagrin Blvd.
Room 207
Shaker Heights, Ohio 44120

618 John Hancock Bldg.
800 West 47th St.
Kansas City, Mo. 64112

205 East 42nd St.
New York, N. Y. 10017

LaSalle Wacker Bldg.
221 N. LaSalle St.
Chicago, Ill. 60601

1012 45th St.
Oakland, Calif. 94608



chosen
by
the
museum
of
modern
art

Cutco Cutlery . . . chosen by
the Museum of Modern Art
for the Good Design Exhibition . . .
Merchandise Mart, Chicago, Illinois.
This Good Design label is your
guarantee of the newest and best
in modern home furnishings.

Research and material supervised and prepared by
the Cutco-Wear-Ever Test Kitchens.

◆CUTCO◆

A DIVISION OF WEAR-EVER ALUMINUM, INC.

1002 5/69

WEAR·EVER SUBSIDIARY OF ALCOA